

## AIRPORT

India, Mumbai International Airport

## CONTACT

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## ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

## BREAKFAST & BAKERY

BREAD	QTY
Dosa – Plain <i>with sambhar and chutneys</i>	
Dosa – Masala <i>with sambhar and chutneys</i>	
Toasted bread	
Naan <i>tandoor baked leavened white flour bread, plain, buttered or garlic (contains egg)</i>	
Tandoori Roti <i>tandoor baked whole wheat bread</i>	
Parantha <i>layered whole wheat bread, laccha or mint</i>	
Malabar Parotta <i>griddle-baked layered bread (contains egg)</i>	

PASTRIES	QTY
Danish pastries	
Croissants	
Muffins	
Doughnuts	
French Toast <i>maple syrup and snow sugar</i>	
Traditional Waffle <i>melted butter, berries compote and maple syrup or honey</i>	
American Pancakes <i>melted butter, berries compote and maple syrup or honey</i>	

HOT BREAKFAST	QTY
Akuri with Plain Paratha <i>scrambled eggs with onion, tomatoes, chilli and coriander</i>	
Griddle Baked Parathas with cauliflower <i>served with yoghurt and homemade pickles</i>	
Griddle Baked Parathas with potatoes <i>served with yoghurt and homemade pickles</i>	
Steamed Idlis- Plain <i>served with sambhar and chutneys</i>	
Steamed Idlis- Kancheepuram <i>served with sambhar and chutneys</i>	
Poori with Bhaji <i>served with homemade pickles</i>	
Poori with Chole <i>served with homemade pickles</i>	
Golden Fried Vada <i>served with sambhar and chutneys</i>	
Vegetable Upma <i>served with chutneys</i>	
Fluffy Omelette - Plain <i>crispy breakfast potatoes</i>	
Fluffy Omelette - Cheese <i>crispy breakfast potatoes</i>	
Fluffy Omelette - ham <i>with mushrooms</i>	
Fluffy Omelette - mushrooms <i>With bacon</i>	
Fluffy Omelette - Masala <i>with mushrooms</i>	
Scramble eggs <i>with mushrooms</i>	
<b>COLD MEALS</b>	
SALADS	QTY
Citrus Caesar smoked with salmon	
Citrus Caesar smoked with chicken	
Caesar Salad - Vegetarian <i>hearts of romaine lettuce, Caesar dressing, shaved parmesan</i>	
Goat Cheese and Arugula <i>orange, walnuts and maple dressing</i>	
<b>HOT MEALS</b>	

SNACKS & STARTERS	QTY
Chicken Quesadillas <i>chicken julienne, garlic and chilli and smoky tomato salsa - guacamole</i>	
Vegetarian Quesadillas <i>chilli, mushrooms, smoky tomato salsa - guacamole</i>	
Chicken Burger <i>with potato wedges</i>	
Chicken Burger <i>with French fries</i>	
Chicken Burger <i>with Salad</i>	
Citrus Club Sandwich <i>roasted chicken, streaky bacon, fried egg, tomato - iceberg - Served with potato wedges</i>	
Chicken Toasted Sandwich <i>with Pickled vegetables</i>	
Chicken Grilled Sandwich <i>with Salad</i>	
Masala omelette Toasted Sandwich <i>with Salad</i>	
Masala omelette Grilled Sandwich <i>with potato wedges</i>	
Vegetables Toasted Sandwich <i>with Pickled vegetables</i>	
Vegetables Grilled Sandwich <i>with Salad</i>	
Vegetable Club Sandwich <i>herbed vegetable, sundried tomato and English cheddar - with salad</i>	
Vegetable Burger <i>spiced spring vegetable patty coated with panko bread crumbs</i>	
Kathi Rolls - lamb <i>filling tempered with cumin, bell peppers in roomali roti and mint chutney</i>	
Kathi Rolls - chicken <i>filling tempered with cumin, bell peppers in roomali roti and mint chutney</i>	
Kathi Rolls - paneer <i>filling tempered with cumin, bell peppers in roomali roti and mint chutney</i>	
Grilled Mumbai Toasties - spicy lamb	
Grilled Mumbai Toasties - chicken and cheese	
Grilled Mumbai Toasties - mumbai mix vegetable	
Steamed Idli <i>served with sambar, coconut chutney, tomato chutney and coriander chutney</i>	
Vada Pav <i>spiced potato dumpling with soft bun, served with mint and tamarind chutney</i>	
Dosa - Plain	

Dosa - Gun powder

Dosa - Masala

Samosa

*filled with potatoes, green peas, mint and tamarind chutney*

Malabar Fried Pomfret

*pan fried marinated pomfret fillet*

Malabar Fried Prawns

*traditional malabar spices coated crispy fried prawn*

Mutton Seekh Kebab

*lamb mince skewers, cooked in tandoor, served with mint chutney*

Murgh Tikka

*chicken marinated in yoghurt, mint and spices finished in clay oven*

Tandoori Murgh

*classic tandoori chicken, the king of kebabs*

Murgh Malai Kebab

*creamy chicken kebabs infused with green cardamom and cheese*

Paneer Tikka Sunheri

*fresh cottage cheese marinated with spiced yoghurt and carom seeds*

Subzi Mewa Seekh

*garden fresh vegetable skewers with cheese and toasted nuts*

Wok fried prawns and onion with hot chilli sauce

*Chinese speciality*

Wok fried Sichuan prawns

*Chinese speciality*

Honey chilli chicken with sesame seeds

*Chinese speciality*

Sichuan chilli chicken with peppercorn, lantern chillies and green onion

*Chinese speciality*

Sichuan chilli vegetables with bean curd, lantern chillies and cashew nut in sesame oil

*Chinese speciality*

Aubergine in hot bean sauce

*Chinese speciality*

Stir fried asparagus and corn

*Chinese speciality*

SOUPS	QTY
Chicken Velvet Soup <i>chicken, cream soup with parsley</i>	
Mulligatawny Soup with chicken	
Mulligatawny Soup -vegetarian lentil soup with touch of pepper	
Smoked Cherry Tomato soup <i>tomato, eggplant caviar, basil crostini</i>	
Prawn Tom Yum <i>spicy thai soup with lemongrass, galangal, kaffir lime leaf</i>	
Chicken Tom Yum <i>spicy thai soup with lemongrass, galangal, kaffir lime leaf</i>	
Mixed vegetables Tom Yum <i>spicy thai soup with lemongrass, galangal, kaffir lime leaf</i>	
The Great Wall Sichuan hot and sour soup with shredded chicken	
The Great Wall Sichuan hot and sour soup with vegetables <i>Chinese speciality</i>	
Sweet corn soup with chicken <i>Chinese speciality</i>	
Sweet corn soup with vegetables <i>Chinese speciality</i>	
Manchow Soup with chicken <i>Chinese speciality</i>	
Manchow Soup with vegetables <i>Chinese speciality</i>	
Lemon Coriander Soup with chicken <i>Chinese speciality</i>	
Lemon Coriander Soup with vegetables <i>Chinese speciality</i>	
MAIN DISHES - MEAT	QTY
Pepperoni pizza <i>pork pepperoni, tomatoes and mozzarella</i>	
Rogan Josh <i>lamb shanks and chops braised with onions, tomatoes and Kashmiri red chili</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Thai Red Curry with prawn <i>Thai</i>	
Calicut Pomfret Curry <i>an all-time favorite spicy fish curry</i>	
Mangalorean Pomfret Curry <i>a typical Mangalorean fish curry with bedgi chillies and blend of hand pounded spices</i>	
Prawn Tariwala <i>juicy prawns curry cooked with brown onions and tomatoes</i>	
Steamed Chilean sea bass with superior soy sauce <i>Chinese speciality</i>	
Steamed fillet of pomfret with black bean sauce <i>Chinese speciality</i>	
Pomfret in fresh chilli sauce <i>Chinese speciality</i>	
Sweet and sour prawn <i>Chinese speciality</i>	
Singapore chilli prawns <i>Chinese speciality</i>	
Sauteed prawns with red chilli Sichuan style <i>Chinese speciality</i>	
Stir fried prawns with black bean sauce <i>Chinese speciality</i>	
Fukien fried rice with crab meat and egg <i>Chinese speciality</i>	

MAIN DISHES - POULTRY	QTY
Sage Roast Chicken <i>with roasted potato, ratatouille vegetables and roast gravy</i>	
Roasted Chicken pizza <i>mozzarella, cheese and roasted chicken</i>	
Tandoori Chicken Pizza <i>mozzarella cheese, spicy chicken tikka</i>	
Thai Mince Chicken <i>Thai - minced chicken with chilli and hot basil -</i>	
Nasi goreng <i>Thai - fried rice chicken, prawns, fried egg, shrimp crackers, chicken satay</i>	
Thai Red Curry with chicken <i>Thai</i>	
Murgh Makhani <i>classic hand pulled tandoori chicken in a buttery tomato sauce</i>	
Madras Chicken Curry <i>spicy chicken curry cooked gently with aromatic spices- a popular dish from madras</i>	
Murgh Aloo <i>chicken on the bone cooked with potatoes in onion and tomato gravy</i>	
Kung Pao chicken with cashew nut and dried chilli <i>Chinese speciality</i>	
Sichuan chicken with hot and spicy sauce <i>Chinese speciality</i>	
Stir fried chicken with chilli and spring onions <i>Chinese speciality</i>	
Cantonese chicken with shiitake mushroom <i>Chinese speciality</i>	
Fried rice with diced chicken and egg <i>Chinese speciality</i>	
Singapore rice noodles with egg, prawn and chicken <i>Chinese speciality</i>	
Fried hakka noodles with mushrooms, greens and chicken <i>Chinese speciality</i>	



MAIN DISHES - VEGETARIAN	QTY
Margherita Pizza <i>italian tomato and mozzarella</i>	
Quattro Fromaggi pizza <i>gorgonzola, provolone, parmesan, mozzarella cheese</i>	
Primavera pizza <i>mozzarella cheese, peppers, onions, mushrooms, asparagus and kalamata olives</i>	
Thai Red Curry with vegetables <i>Thai</i>	
Aloo Jeera <i>potato tossed with cumin</i>	
Bhindi do Pyaaza <i>okra tossed with onions and tomatoes</i>	
Gucchi Mutter Masala <i>hand picked Kashmiri morels with green peas and butter</i>	
Paneer Makhni <i>cottage cheese in a creamy tomato sauce</i>	
PalakPaneer <i>cottage cheese cooked in spinach gravy flavored with fenugreek</i>	
Dal Tadka <i>yellow lentils tempered with cumin and garlic</i>	
Dal Makhani <i>slow simmered black lentils with tomato and cream</i>	
Fresh garden greens in hot garlic sauce <i>Chinese speciality</i>	
Fresh garden greens in Sichuan sauce <i>Chinese speciality</i>	
Wok fried garlic flavoured seasonal greens <i>Chinese speciality</i>	
Stir fried French beans with golden garlic <i>Chinese speciality</i>	
Steamed broccoli with fragrant garlic sauce <i>Chinese speciality</i>	
Fukien fried rice with vegetables <i>Chinese speciality</i>	
Hakka noodles with vegetables <i>Chinese speciality</i>	
Singapore rice noodles with vegetables <i>Chinese speciality</i>	

PASTA & RISOTTO	QTY
Spaghetti with carbonara sauce	
Penne with carbonara sauce	
Fettuccine with carbonara sauce	
Spaghetti with pesto sauce	
Penne with pesto sauce	
Fettuccine with pesto sauce	
Spaghetti aglio, olio e peperoncino	
Penne aglio, olio e peperoncino	
Fettuccine aglio, olio e peperoncino	
Spaghetti with arrabbiata sauce	
Penne with arrabbiata sauce	
Fettuccine with arrabbiata sauce	
Spaghetti with Alfredo sauce	
Penne with Alfredo sauce	
Fettuccine with Alfredo sauce	
Chicken Risotto <i>arborio rice, home smoked chicken and white wine</i>	
Asparagus Risotto <i>italian rice cooked in asparagus puree and finish with parmesan cheese</i>	
SIDE DISHES	QTY
Jasmine Rice	
Dum ki Biryani with lamb <i>the finest basmati, condiments and saffron baked in low heat oven with lamb</i>	
Dum ki Biryani with chicken <i>the finest basmati, condiments and saffron baked in low heat oven with chicken</i>	
Subzi Biryani <i>garden fresh vegetables and saffron scented basmati</i>	
Jeera Pulao <i>basmati rice tossed with clarified butter and cumin</i>	
Thair Sadam <i>curd rice</i>	
Steamed Basmati	
Steamed Fragrant Jasmine rice <i>Chinese speciality</i>	

DESSERTS & FRUIT

DESSERTS	QTY
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Valrhona Chocolate and Gianduja Parfait, Apricot Centre  
*70% valrhona cocoa and hazelnut parfait filled with apricot compote*

Warm Bread and Butter Pudding/ Vanilla Bean Anglaise  
*traditional pudding with croissant milk and raisins*

Sticky Date and Toffee Pudding  
*a fudgy date & toffee pudding served with vanilla sauce*

Rasmalai  
*tasty cottage cheese dumplings in saffron scented milk*

Gulab Jamun  
*traditional fried milk dumplings in sugar syrup with pistachio*

FRUIT	QTY
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Seasonal Sliced Fruits

CAKES & TARTS	QTY
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Chocolate Hazelnut Tart  
*chocolate tart, roasted hazelnut filling, chocolate ganache*